

Nut Free Basil Spinach Pesto

Source: Anna Holloway

Servings

6

Ingredients

- 1 ½ cups Fresh spinach, *packed*
- ¾ cup Fresh basil leaves, *packed*
- 1 Garlic clove, *peeled*
- 1 Tbsp Lemon Juice
- 2 Tbsp Parmesan cheese, *grated*
- ¼ tsp Salt
- ¼ tsp Ground black pepper
- 3 Tbsp Olive oil



Preparation

1. Place spinach, basil, garlic, lemon juice, parmesan, salt, and pepper in a blender or food processor.
2. Slowly pulse the blender or food processor while pouring in the olive oil.
3. Blend for 30 seconds or until smooth. Scrape sides of blender or food processor as needed.
4. Serve immediately with pasta, sandwiches, meats, pizza, etc.
5. Pesto can be stored in an airtight container or in the refrigerator for up to 5 days or frozen.

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